

Tasty, Timeless Hanukkah Traditions

Year after year, the rituals remain the same, but the meanings can change. A few decades of Hanukkah celebrations behind him, Rabbi Paul Caplan of Baton Rouge finds that instead of being routine for him as an adult, the Jewish holiday still holds childlike discoveries.

He remembers the eight-day Festival of Lights simply being fun as a youngster. Each night the children had the honor of lighting one more candle and reciting a blessing. After group singing, an adult would tell the Hanukkah story. Staring at the glowing candelabrum called a menorah, the little ones heard the tale of the Maccabees winning the war with the Syrians and taking back the Temple of Jerusalem. Upon their victorious return, the Jews found only enough oil in their place of

worship to keep the "eternal light" (an ever-burning lamp) lit for a day, but miraculously, the light lasted eight days until more oil was obtained—thus the eight-day festival. The narration complete, the kids eagerly played dreidel, a game of chance with a Hebrew-lettered wooden top, and were awarded shiny gelt (coins).

It wasn't until college that Caplan realized Hanukkah was more than child's play. Being educated about the world around him, he and his friends recognized the holiday's symbolism of political and religious freedom and its application to modern global events. The Festival of Lights became a time of compassion and observance.

"Today, my wife, Linda, and I find a blend of both worlds," Caplan comments. "We celebrate Hanukkah with



Latkes and Applesauce are as much a part of Hanukkah traditions as lighting the menorah, playing dreidel with the wooden top, and doling out the gelt (or coins) to excited children.

Photograph: Jan Wyatt

our daughter as our parents did with us. Sharing it with a child adds joy, significance, and depth to the holiday

IT'S SO EASY, YOU'LL NEVER MAKE A MIX AGAIN.

NEW

Baker's® Chocolate One-Bowl Brownie Recipe

4 squares BAKER'S® Unsweetened Chocolate
3/4 cup (1 1/2 sticks) margarine
2 cups sugar
3 eggs

1 teaspoon vanilla
1 cup all-purpose flour
1 cup coarsely chopped
nuts (optional)

- 1. MICROWAVE*** chocolate and margarine in large microwavable bowl at HIGH 2 min. or until margarine is melted. STIR UNTIL CHOCOLATE IS MELTED.
- 2. STIR** in sugar. Mix in eggs and vanilla. Stir in flour and nuts. Spread in greased 13"x9" pan.
- 3. BAKE at 350°** for 35 min. (DO NOT OVERBAKE). Cool; makes 24.

*RANGE TOP: Stirring constantly, melt chocolate and margarine in 3-quart saucepan over very low heat.
CAKELIKE BROWNIES: Stir in 1/2 cup milk with eggs and vanilla. Use 1 1/2 cups flour.

Homemade. You never had it so easy.

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► Use your microwave oven for shortcuts in recipe presentation.

To melt chocolate squares, place chocolate in a bowl and microwave on MEDIUM (50% power) until melted, stirring once. For 1 to 2 squares, microwave 1½ to 2 minutes; for 4 to 5 squares, microwave 2 to 2½ minutes. To soften butter or margarine, place butter on a microwave-safe plate and microwave on LOW (10% power) until softened. For 1 to 2 tablespoons, microwave 15 to 30 seconds; for ¼ to ½ cup, microwave 1 to 1¼ minutes.

► Semisweet chocolate morsels and semisweet chocolate squares can be used interchangeably when a recipe calls for either type melted chocolate. Three (1-ounce) squares of chocolate, melted, equal ½ cup of morsels, melted.

► The flavor and crunch of pecans, hazelnuts, and walnuts can be interchanged with great success in most baked products.

► For chopping nuts, try one of these easy methods:

Use the coarse blade of a food grinder.

Use the on-off pulsing method of a food processor.

Spread nuts on a cutting board. Hold the tip of a French knife stationary against the board, raising and lowering the knife handle to chop evenly.

► A springform pan can be used for more than baking cheesecakes and tortes. It's ideal for frozen desserts, pâtés, and some breads because the sides spring free when a clamp is released. The food can be removed without being inverted. Springform pans are available in houseware departments and range in size from 8 to 11 inches in diameter.

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that we hadn't previously experienced. Perhaps a child at Hanukkah makes you realize the beauty and mystery of God's world more than anything else."

Paul and Linda pull out their recipes for Latkes (potato pancakes), Applesauce, and Sufganiyot (jelly-filled doughnuts) for every Festival of Lights. The custom of deep-fried foods is reminiscent of the eight-day oil.

LATKES

6 medium potatoes, peeled and shredded (about 2 pounds)

1 small onion, grated

2 eggs, beaten

2 tablespoons all-purpose flour

¼ teaspoon baking powder

1 teaspoon salt

Vegetable oil

Applesauce (optional)

Garnish: parsley sprigs

Place shredded potatoes in a colander; rinse with cold water. Squeeze potatoes between paper towels to remove excess moisture. Combine potatoes and next 5 ingredients.

Pour oil to depth of ¼ inch into a large heavy skillet. Drop ¼ cup potato mixture at a time into hot oil; press into 3-inch rounds with the back of a fork. Fry over high heat until golden brown, turning once. Drain on paper towels. Serve with applesauce, and garnish, if desired. Yield: 10 latkes.

SUFGANIYOT

(jelly-filled doughnuts)

1 package dry yeast

1¼ cups warm milk (105° to 115°), divided

4½ to 5 cups all-purpose flour, divided

4 egg yolks

¾ cup sugar

1 teaspoon vanilla extract

1 teaspoon grated lemon rind

½ cup butter, softened

½ cup raspberry or strawberry preserves

Vegetable oil

Powdered sugar

Dissolve yeast in ¼ cup warm milk; let stand 5 minutes. Combine 1 cup flour and remaining 1 cup warm milk in a large mixing bowl, mixing well at medium speed of an electric mixer. Add yeast mixture; mix well. Cover and let rise in a warm place (85°), free from drafts, 30 minutes.

Combine egg yolks and next 3 ingredients in a small bowl, mixing well; add to yeast mixture. Stir in butter and enough remaining flour to make a soft dough. Place in a well-greased bowl, turning to grease top. Cover and let rise in a warm place, free from drafts, 45 minutes or until doubled in bulk.

Punch dough down; turn out onto a lightly floured surface, and knead sev-

eral times. Divide dough in half. Roll one portion to ¼-inch thickness, leaving other portion covered; cut 24 circles with a 2½-inch biscuit cutter.

Place 12 circles on a lightly greased baking sheet. Place ½ teaspoon preserves in center of each circle. Brush edges of each jelly-topped circle with water. Place remaining 12 circles over jelly-filled circles; pinch edges to seal. Repeat procedure with remaining dough. Cover and let rise in a warm place, free from drafts, 45 minutes or until doubled in bulk.

Pour oil to depth of 2 to 3 inches in a Dutch oven; heat to 375°. Fry 2 or 3 doughnuts at a time 1 minute on each side or until golden brown. Drain well on paper towels. Sprinkle with powdered sugar, and serve immediately. Yield: 2 dozen.

APPLESAUCE

6 large cooking apples

1 cup water

1 (2½-inch) stick cinnamon

¼ teaspoon ground nutmeg

Peel, core, and thinly slice apples. Combine apples and water in a Dutch oven; bring to a boil. Cover, reduce heat, and simmer 45 minutes, stirring occasionally. Add cinnamon stick and nutmeg; cook, uncovered, over medium heat, stirring constantly, 15 minutes or until liquid is evaporated. Remove from heat; cool at least 30 minutes, and remove cinnamon stick.

Position knife blade in food processor bowl; add half of apple mixture. Process 1½ minutes or until smooth, scraping sides of processor bowl once. Repeat procedure with remaining apple mixture. Yield: ¾ cups.

SWEET KUGEL

1 (12-ounce) package wide egg noodles

3 eggs, slightly beaten

1 (16-ounce) carton cream-style cottage cheese

1 (8-ounce) carton sour cream

¼ cup sugar

¼ cup butter or margarine, melted

1 teaspoon all-purpose flour

½ teaspoon salt

1 teaspoon vanilla extract

½ cup corn flakes cereal

Cook noodles according to package directions, omitting salt and fat; drain.

Combine eggs and next 7 ingredients; stir half of cottage cheese mixture into noodles. Spoon noodles into a lightly greased 13- x 9- x 2-inch baking dish. Pour remaining cottage cheese mixture over casserole; bake at 325° for 1 hour. Sprinkle with corn flakes, and serve. Yield: 10 to 12 servings.